

Jellied Vegetables With Egg.

A spring salad combined with eggs in a jellied mold has all the tonic qualities mentioned, with the added satisfaction of the eggs, which make it more substantial than the all-green combination.

For the foundation, dissolve a package of lemon-flavored gelatin in 1 cup boiling water; add 1 cup less 1 tablespoon of ice water, 1 teaspoon of salt and 1 tablespoon vinegar. Set in a cool place to thicken.

Prepare 1 cup of peeled diced cucumbers, $\frac{1}{2}$ cup spring onions, sliced wafer thin, $\frac{1}{2}$ cup thinly sliced radishes, first peeled and crisped in ice water. Cook 3 hard-boiled eggs, peel and slice in quarters. When the gelatin begins to set, mix in the vegetables and turn into a large loaf-mold; place the quartered hard-boiled eggs in orderly arrangement and set in the refrigerator to harden. Unmold, garnish with lettuce leaves and serve in slices.